

I CLAIM:

- 1 1. A method for preparing a rice pudding, comprising:  
2 forming a mixture, wherein the mixture includes a pre-broken rice;  
3 hydrating the rice; and  
4 aseptically processing the mixture.
- 1 2. The method of claim 1, wherein a starch in the forming the mixture step includes rice  
2 starch.
- 1 3. The method of claim 1, wherein the step of forming a mixture further comprises adding  
2 an additive selected from the group consisting of a milk, a sugar, a starch, a stabilizing agent and  
3 combinations thereof.
- 1 4. The method of claim 3, wherein the step of forming a mixture further comprises adding  
2 an additive selected from the group consisting of a salt, a sugared egg yolk, tetra sodium  
3 pyrophosphate, a flavoring agent a coloring agent and combinations thereof.
- 1 5. The method of claim 1, wherein the stabilizing agent includes carrageenan.
- 1 6. The method of claim 1, wherein the step of forming a blend further comprises  
2 homogenizing the blend at 1500 psi single stage.

1 7. The method of claim 1, wherein before adding the rice, the blend is cooled to  
2 from about 45 °F to about 35 °F.

1 8. The method of claim 1, wherein the rice includes Instant Rice IM 75.

1 9. The method of claim 1, wherein the aseptically processing the mixture step further  
2 comprises:

3 providing a hydration tube and a holding tube; and

4 passing the mixture through the hydration tube and the holding tube.

1 10. The method of claim 9, wherein the prior to the passing the mixture through the hydration  
2 tube and the holding tube, the mixture is heated according to an ultra-high-temperature extended-  
3 shelf-life (UHT ESL) method.

1 11. The method of claim 9, wherein the passing the mixture step further comprises the  
2 mixture having a residence time in the hydration tube at least from about 60 to about 360 seconds.

1 12. The method of claim 9, wherein the passing the mixture step further comprises the  
2 mixture having a residence time in the holding tube at least 15-30 seconds.

1 13. The method of claim 9, wherein the step of forming a blend further comprises  
2 homogenizing the blend at 1500 psi single stage.

1 14. The method of claim 9, wherein prior to the passing the product through the hydration  
2 tube and the holding tube step the mixture is heated from about 270 °F to about 290 °F.

1 15. The method of claim 1, wherein before the forming a mixture step, the blend is cooled to  
2 from about 45 °F to about 35 °F.

1 16. The method of claim 1, wherein after the passing the mixture through the hydration tube  
2 and the hold tube step, cooling the mixture to a temperature from about 50 °F to about 60 °F.

1 17. The method of claim 1, wherein the aseptically processed mixture has acceptable quality  
2 attributes.

1 18. A rice pudding, comprising:  
2 an aseptic mixture, wherein the mixture includes a hydrated rice; and wherein the rice  
3 includes a pre-broken rice.

1 19. The rice pudding of claim 17, wherein the rice mixture is at least 75 percent by  
2 weight pre-broken rice.

1     20.     A rice pudding, comprising:  
2     an aseptic mixture selected from the group consisting of from about 65.0 to about 75.0 percent by  
3     weight whole milk, from about 13.0 to about 17.0 percent by weight liquid sugar, from about 7.0 to  
4     about 9.0 percent by weight of a rice selected from the group consisting of whole grain rice, pre-  
5     broken rice and combinations thereof, and from about 0.5 to about 1.0 percent by weight starch.